



カツ丼ならぬカツ丼のアニメになっ
て、さらに味はグレードアップ!!

美味いまんが、いらんかえく!!
料理人GPコンテスト開催!! 若手最高の料理人を決定するこの大会に、隔一も参加。しかし、隔一をまちうけているのは、隔一馬をはじめとする強敵ばかりだが……!?
販井に天井、シーフードカレーとせつたいおすすめメニューの第五巻、一口どうぞ!!

カバーデザイン/川島健三(水野プロ)

味っ子

5 寺沢大介

ミスター味っ子 5



寺沢大介

講談社
370





ミスター
味っ子5



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■ミスター味っ子①～⑩

以下続刊

好評発売中!

陽一印のメニューに
は、アイディアと工
夫が盛りだくさん!!



三ツ味子

VOLUME 5



寺沢大介

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美味子

Chapter 36 Fruits in Omelette





SUDDENLY
THERE'S STEAM
COMING OUT OF
THE BENTO THING
BEEN AT ROOM
TEMPERATURE!

JUST BY PUSHING
IN A BURNER INTO
THE BOTTOM LAYER
OF THE BENTO



WHAT IS
INSIDE?!

WHAT KIND OF
TRICK IS BEING
WORKED?!

THE SECRET IS
INSIDE THE
BOTTOM LAYER!







THE WHITE
POWDER IS
PRODUCING
STEAM!



HE-HE!

HO...HOW
IS THIS
HAPPEN-
ING?!

WHEN THE WATER
IS ADDED WITH THE
WHITE POWDER, A
LOT OF STEAM IS
PRODUCED!



IT'S JUST A
BAG OF WATER
PLACED ON TOP OF
GLUCK-LINE!

THE WHITE
POWDER IS
GLUCK-
LINE!



THE ONE
CUP
SHOWN OF
RARE
UNDER THIS
REACTION
TOO!

USING
THIS PRO-
CESS, THE
WATER
CAN BE
HEATED UP



WARM WATER IS
ADDED TO IT, IT
STARTS A CHEMICAL
REACTION IN WHICH
A LOT OF HEAT IS
PRODUCED!

GLUCK-LINE
IS USUALLY
JUST A
WHITE
POWDER,
BUT...



IT'S THE WHITE
POWDER USED
TO DRAIN LINES
AT FOOTBALL
STADIUMS
HEHE!

WHAT'S
GLUCK-
LINE?!



EXACT-
LY!



ONE MORE
STEP TO
JAPAN'S
BEST
RESTO-
COM-
PLETED!

WITH
THIS, THE
SALAD
DISH IS
COMPLETED!

IT'S GREAT
EASY TO
COOK AND SO
PERFECT TO
HEAT UP
LATER!

AND SINCE
GODFREY IS
REGULARLY
LEAD TO CHAMP
LEADS...

THAT'S
AROUND? NOW?



THE FOL
FOOD WILL
TASTE GREAT
WHEN IT'S
HEATED UP!

WOW! GOSH-
LIKE THE
RESTO CAN BE
BUILT AND
IMPROVED
ANYTIME!

YOU'RE COMING OUT
WITH A NEW RESTO
IN THREE DAYS.
AREN'T YOU? YOU
JUST WON'T GIVE
UP, WILL YOU?



HEY, KID!-
YIP! I HEARD
SOMETHING
THROUGH THE
GRAPEVINE!



WARM UP AND
CLOSE UP YOUR
SHOP SO WE CAN
BUY A BUNCH OF
DRESS OVER
THERE!

NOW YOU SEE
HERE, YOU HAVE
NO CHANCE OF
TASTE FROM THE
BOARD TO TURN
UP A RESTO TO
COMPLETE WITH
WHAT?



YOU'RE
DROPPING!



YOU...



YOU
WAIT
AND
SEE!



WHY
YOU...



WELL THEN, I'LL
SEE HOW GOOD
YOU REALLY ARE
ON THAT DAY,
WON'T IT?



AND
YOUR
OWN
BUSI-
NESS!



WHAT CAN A
BOY LIKE YOU
LEARN TO
ACHIEVE BY
GETTING INTO
OUR MANTION?

I ADVISE YOU
TO PICK
YOUR RE-
SOURCES
AND LEAVE



AN EGG DISH
AND FRESH
VEGETABLES!

SO,
NEXT
IS...



EVEN WITH THE
TONG, TSH AND
SALMON, THERE'S
STILL MORE THAT
WE CAN IMPROVE
ON.

WE NEED
MORE THAN
JUST TSH...



JUST
WAIT...I'LL
WIPE HIS
SALAD LOOK
OFF HIS
FACE!

WHAT A DE-
TESTABLE
MIND!







WHEN DO WE PUT
MORE THE
BENTO?

SO MUCH
OF THEM IS
BETTER?

WELL DONE,
YOUNG-
KUN!

BOTH
ARE DELI-
CIOUS!



WHY
NOT?

I DON'T THINK BOTH
OF THEM ARE THE
BEST THAT THEY CAN
BE

JUST
ONE OF
THEM

IF YOU
ARE GO
TO
CHOOSE...

IT'S IMPOSSIBLE
THAT BOTH
ARE
TASTY...

BOTH
ARE DELI-
CIOUS...



IT HAS
TO BE
PERFECT

WHEN IT COMES
TO SIDE DISHES
IN A BENTO, IT
HAS TO BE PER-
FECT!

ALONE
IT'S
GOOD...
BUT...

HAS A RE-
FRESHING
FLAVOR BUT
I DON'T
THINK IT'S
QUITE THERE
YET

THE
ONE
WITH
ON-
ION...

THE CARLETT
WITH THE
MILK HAS A
RICH FLAVOR
AND IS QUITE
DELICIOUS!





... BUT
THERE'S
NO SLASH
THAT?

IN OTHER WORDS,
THE OMELETTE WAS
TO NOT ONLY HAVE A
RICH FLAVOR BUT
ALSO A REFRESHING
ONE??



HOWEVER, THE
BACON IS TOO
CRISPY AND IT
TURNS THE
BALANCE RIGHT
OFF?

EVEN WHAT
WE HAVE
NOW OME-
LETTE WITH
BACON SEEMS
PERFECT

THE TORIKIRI AND
POL-ROASTED
SALMON BOTH
DON'T EXUDE ANY
OIL AND THAT'S WHY
YOU CAN REALLY
ENJOY THEIR
TASTES



...



A REFRESHING AND A
RICH FLAVOR. THEY ARE
COMPLETELY OPPOSITE
FLAVORS. A FOOD THAT
HAS THAT SURELY
DOESN'T EXIST.

WELL...



A RICH FLAVOR
TOO-TOO
WITH A RE-
FRESHING
ONE?

THAT'S RIGHT
IS THERE
REALLY SUCH
A THING?

Star Supermarket



A FOOD THAT
HAS BOTH A
RICH AND RE-
FRESHING
FLAVOR?

IS IT POSSI-
BLE?



IS IT POSSI-
BLY RE-
FRESHING...

BUT...



IF THE FAT WAS REMOVED AND WE TRY FOR A REFRESHING TASTE, THE HIGH FLAVOR WILL BE LOST.

MEAT HAS A LOT OF FAT AND HAS A HIGH FLAVOR BUT...



THERE'S NO METHOD TO ADD IN A HIGH TASTE WHILE MAINTAINING THE REFRESHING FLAVOR.

FISH HAS A MORE REFRESHING TASTE WHEN COMPARED TO MEAT OR CHICKEN, BUT...



Sep. Fairy Products



FAT POLY'S AREN'T LOVED WITH ONE-SIDED BIASITY.



THE POLY'S CORNER LEFT.

WE ONLY HAVE...



I WONDER IF THERE'S REALLY A FOOD THAT HAS BOTH THOSE FLAVORS.

IS IT JUST A FISH-TASTY?



HAVE A HIGH FLAVOR BUT DON'T GIVE A REFRESHING ONE.

SOFT PRODUCTS LIKE CHOCOLATE AND BUTTER.







WHAT IS THIS
THING THAT
LOOKS LIKE A
PALE COCAINE-
BERRY?

WHAT IS
THIS??



DE-
DELICIOUS!!



THIS!

I
USED

ALSO IT HAS A
REALLY RICH
FLAVOR!



WHAT IS
THIS FRUIT
THAT HAS
THIS RE-
FRESHING
JUICY
TASTE??



WHAT DID
YOU PUT
INSIDE
YOUR-
FINGER??

HOW
DID
YOU
DO
THAT?



THIS OR-
LETTE IS
REALLY DELI-
CIOUS!

A BIG AND A
REFRESHING
TASTE..



AVO-CADO!



ANOTHER NAME FOR IT IS "FOREIGN BUTTER", ITS FAT CONTENT IS AWFUL FOR A FRUIT!

AVOCADO IS THE KING OF FRUIT THAT'S REALLY SWEET...



IT HAS A FLAVOR LIKE FATTY TUNA. THERE ARE EVEN PEOPLE WHO PUT MASHED ON AVO-CADO!

EXACTLY!



AVOCADO!

I SLICED THEM UP AND PUT THEM INSIDE THE OMELETTE!



SHINE!



IT MATCHES WELL WITH THE TOMATOES AND THE FOL ROASTED SALMON! IT TOTALLY BEATS OMELETTE IN TASTE!

THIS NEW OMELETTE FITS THE BENTO PERFECTLY!



ALSO, BECAUSE IT'S A FRUIT IT'S NOT CREAMY AT ALL!

IT HAS A CREAMY TEXTURE WHEN IT MELTS IN MY MOUTH AND IT HAS A WONDERFUL DEEP FLAVOR.



Sigs of herbs. Peppy Presley (probably a brand name)



KIKUCHI-YA'S
NEW BENTO IS
ALMOST COM-
PLETE!

OKAY!
WITH
THIS...

STUFFED
WITH A
DELICIOUS
SALAD!

ALSO, I
INCLUDED
CUT TOMATO.

RAMEN
TO THE
GLIDE OF
AVOCADO!

AN ON-
SLETTE
WITH A
DEEP-
BROWN
AND DELI-
TIOUS...

REMARK-
ABLE
LARGE
THE
QUICK-
LIVE
PLAY!

A SALAD
THAT'S BEEN
FOR BAKED
WITH GARLIC
AND CHEESE
MUSHROOMS.

A PAN-FRIED
TOMATOES WITH UN-
PROVED JELLY!



THOSE TAFT
GASTRO
BUT HE CAN
IMPROVE ON
BENTO!

KEEP TAFT-
BAST TAFT
WHAT WE
HAVE DONE
ENOUGH?



I'LL KEEP
THINKING OF
BENTOS

LATE
THEN, I'LL
KEEP
IMPROVING THE
BENTO!



IN THREE
DAYS,
WE'LL BE
ABLE TO
SELL
TAFT-BAST!

OHAY, THIS
IS THE COM-
PLETED
BENTO!



YES,
TAFT-BAST!

Specialty Tea



ONLY WHEN
THOSE TWO ARE
GONE WILL THE
BENTO BE
FINALLY COM-
PLETED!

THERE'S STILL
THE RICE TO
WORK ON AS
WELL AS THE
DRESS!

三子-味子

Chapter 37 The Rice in Bento



REMOVED BY LINDA GOODMAN...

WE'VE COME UNTIL THIS PART!

ALSO WE HAVE ON-
BUTTER AND SALAD

AND FOL-
LOWED BY SALAD!

YEAH
KATANA!

THE MAIN
DRIVER ARE...

THE BENTO
CAN BE RE-
HEATED ANY-
WHERE AND-
TIME!

WHAT'S LEFT
TO FINISH IS
THE RICE AND
THE DRINK!

WITH THESE
KIRIKIRI-KAI'S
NEW BENTO NO
UCHI BENTO
IS NEARLY
COMPLETE!





THERE'S A NOT-BAD
BETTER THAN
HARDLY SOME
HOT TEA!



WOULD
BE TEA,
RIGHT?

WELL, THE POINT
WAS THAT'S
NOT
COMMONLY
ASSOCIATED
WITH
HOTNESS



HOW
WOULD
WE GO
ABOUT
IT?

FIRST,
WE'LL
DEAL WITH
THE
DRINK



HMM



WE'LL BE ABLE
TO PRESENT
IN AWESOME
TEA WITH THE
SCENTS!

OH! I'LL ASK
ONE OF MY HAND-
FACTURED FRIENDS
FOR A CHEAP
TASTY TEA!



YUP, IT'S
MISO
SOUP!

MISO
SOUP!



I DIDN'T
SAY "TEA",
I SAID
"DRINK"!

THAT
SOUNDS
FINE,
BUT...



WELL, THAT'S
THE POINT

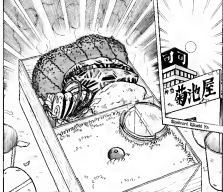


OH! I'LL ASK
ONE OF MY HAND-
FACTURED FRIENDS
FOR A CHEAP
TASTY TEA!

OTHER
THAN TEA,
THAT'S
SOUNDING
GOOD













IT CAN'T BE-



THE LID!



TRY UN-
FASTEN-
ING THE
LID!

OF
COURSE,
IT'S IN THE
OTHER
HALF OF
THE CUP!



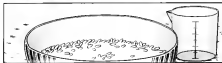
ONE CONTAINER
CAN HOLD BOTH
MISO SOUP
AND TEA!



WHA-
T?

YOU PUT A
PARTITION
INSIDE THE
CUP!









WE CAN'T
POSSIBLY
EAT RICE
LIKE THAT!

IT'S
NOT
GOOD!



THE RICE IS A
BIT TOO HARD
AND ISN'T
FLUFFY OR
OUTSTANDING AT
ALL.

THE RICE IS
PROBABLY
LESS STEAM-
COOKED THAN
JAPANESE BUT...



WE'LL USE
MORE
WATER!



OKAY,
THAT
TIME...



COMPARED
TO BEFORE
THE RICE IS
FLUFFIER!

THE
RICE IS
GOOD!



...BUT,
LOOK!



11/9/15
RICE

11/9/15



LOOK
AT
THAT,
MAH!

IT'S
NOT
GOOD
AT ALL!



AAA
!!!



EVEN IF THE
RICE IS DELI-
CIOUS, IT'LL
COST US THE
TASTINESS OF
THE DISHES!

THE STEAM
FROM THE RICE
IS CONDENSING
ON THE DISHES
AND MAKING
THEM SOOPY!





THIS IS THE
SECRET TO
FLUFFY RICE
WHILE USING
LESS WATER!

WE
ADD
THIS!



1 GOO!
IT

TAMPS
IT



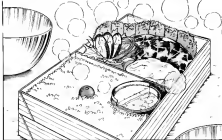
WHAT DID
YOU ADD
TO THE WATER?

IT DOESN'T
LOOK ANY
DIFFERENT
AT ALL!



WHAT DID
YOU USE
YOURHA-
HAH?

WHAT WAS
THAT,
YOURHA
HA







HEHE

THE GLUTINOUS
RICE THAT'S USU-
ALLY USED IN
MAYING-SEBARI*
AND MOCHI IS
BEING USED IN
THIS WAY! WHAT
AN AMAZING IDEA!

NOW
I'M
HAPPY!

THE STICKY
RICE BRINGS
OUT THE
FLUFFINESS
AND SPRINGY-
NESS!

EVEN
WHEN
USING
SLIGHTLY
LESS
WATER
THAN
USUAL...

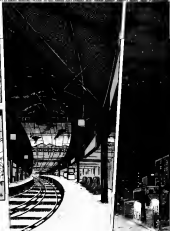


LET'S PUT
ALL OUR
EFFORTS INTO
TOMORROW!

ALL RIGHT!
TOMORROW IS
THE DAY OF
THE MATCH!



*Maki-hiki, Seibari and Mochi sticks decorated with azuki beans, usually eaten during celebrations.





229-味子

Chapter 38 Where are the Customers?!





THIRTY MIN-
UTES FOR
THEIR SHOP
TO GO OUT OF
BUSINESS!

AFTER THAT
JUST THIRTY
MINUTES!
THIRTY!



TOMORROW,
YOUR SHOP
WILL BE THE
SECOND
BRANCH OF
ORIGINAL

THANK
YOUR-
SELF!
YES!



AND
THAT
BOY!

BOY-
OH-NO!



THERE'S ONE
MORE HOUR
UNTIL THE
FIRST TRAIN
ARRIVES!

JUST ONE
MORE HOUR
UNTIL THE
FIRST cus-
tomers
START
PUSHING
HERE!



YUP-
YUP-
YUP!



WE'LL SELL
OUT ALL OUR
STOCK
TODAY!

YE-
YES!

GO BACK TO
THE SHOP AND
FINISH UP
THE PREPA-
RATIONS!



ALRIGHT
!"

WE'RE DONE
BRINGING IN
ALL FIVE HUN-
DRED BOXES!



No Kaitoko sign. Anywhere, anywhere, anywhere but-but inside
No Kaitoko sign. Should Ya
Little sign. New Foodst





THE PICKLED VEGETABLES!

OF COURSE!



IF WE DON'T PUT ANY PICKLED VEGETABLES INTO THE BENTO, THE BENTO ISN'T COMPLETE!

THIS IS IT!



OKAWA'S BENTO USES TURNIP AND SALTED CHERRY BLOSSOMS THAT HAVE BEEN PICKLED OVERNIGHT TO ADD A VIBRANT FLAVOR!

IT'S ONLY A SMALL SERVING IN EACH BENTO BOX, BUT IT SERVES AS A RELAXE CLEANSER!



TAKE A LOOK AT THIS!

I'VE ALREADY GIVEN IT SOME THOUGHT!



THERE'S ONLY ONE HOUR LEFT TILL THE MATCH STARTS, WHAT DO WE DO NOW?

I NEVER THOUGHT THIS FAR!





GREAT
WORK,
YOUNG-
MUN!

IT WON'T BE
A PROBLEM
TO PUT
THESE IN IN
THE SHORT
TIME WE
HAVE!

NOT ONLY THAT,
ADDING SALTY AND
SWEET FLAVORS AS
WELL IS A STROKE
OF GENIUS!

ADDING
THESE
COULDS TO
THE MIXTURE...

THE FIRST
TRAIN IS JAW-
DROPPING!

HERE IT
COMES!

LET'S DO LINE
ON ASSEMBLY
LINE AND PUT
IN THE PICKLED
VEGETABLES!

OH! ONLY
HAVE FORTY
MINUTES LEFT!
THE FIRST TRAIN
ARRIVED!





THIS IS
ALSO THE
DIFFERENCE
IN OUR
APPEAL!



THERE'S NOT
EVEN ONE
PERSON
BUYING
FROM THEM!

HAHA,
LOOK AT
THEM
OVER
THERE!



LOOK AT
THAT! WE'RE
SELLING
LOTS FROM
THE GET-GO!

WHA-
HAHA!



IF WE JUST GET
ONE PERSON TO
TRY OUR BENTO,
THEN THE WORD
WILL SPREAD!

WAAH
HAH!



THE TRUTH
WON'T
TRAVEL
NOW?

BUT IT'S
ONLY BEEN
EIGHTY
MINUTES
SINCE THE
FIRST TRUCK



IN SUCH A
SHORT TIME,
THE DIFFER-
ENCE IN
POPULARITY IS
CLEAR TO SEE

WOW!
RIGHT?



THERE'S NO
POINT TO A
DELICIOUS
BENTO IF NO
ONE WANTS TO
COME OVER TO
BUY IT!

PEOPLE ARE
ONLY
FLOCKING
TO OKAWA
BECAUSE OF
ADVANCE
REVIEWS!



THE FLOW
OF PEOPLE
WILL
CHANGE

SOON



WHAT DO YOU
MEAN, MUM?

BEING
NOW... IT



THE BATTLE
IS TURNING
TO ONE OF
TASTE!

THE PASSENGERS ON THE
NEXT TRAIN
WILL FLY!
DIFFERENT
WAVE!



BUT... THE PAS-
SENGERS ON
FOLLOWING
TRAINS ARE
TOURISTS, AND
THEY WON'T
KNOW ABOUT
OKAWA AT ALL!

THE FIRST
TRAIN USUALLY
CARRIES PAS-
SENGERS WHO
ALL KNOW
ABOUT OKAWA



OF
COLORS!

...I GET
WHAT
YOU
MEAN!



FURTHERMORE,
THIS TRAIN WILL
STOP HERE FOR
TWENTY MIN-
UTES!

IT'S THE SPECIAL
LIMITED EXPRESS
FOR THE SPRING
"VACATION" IT'S
FULL OF TOUR-
ISTS!



THE PASSENGERS WILL
SAMPLE BENTO FROM
BOTH SIDES AND COM-
PARE THE FLAVORS!





IS THE
BENTO
FROM
OKAWAI!

FIRST
UP...



IT
LOOKS
DELICIOUS,
DOESN'T
IT?

WOW- THE
BENTO IS
THICKLY
PACKED
WITH DISHES
AND RICE!



THE GOVINDO
IS CRISPY,
LIKE A
FLOWER IN
BLOOM!

HMM,
IT'S
DELICIOUS!



THE MAIN
DISH, THE
TOKUSU-
YU!

FIRST,
I'LL
TASTE



THE
TARE
SAUCE IS
EXQUISITE!

YUM!
IT'S
GOOD!



THEN, WHAT
ABOUT THE
SALMON
TERIYAKI?

HOO



AND THE
TASTINESS
OF THE
MEAT IS
ACCENTU-
ATED!

THERE
ISN'T
MUCH
OIL.



IT'S
POUNCEY
AND
LIGHT!



AS
FOR
THE
ONE-
LETTER



THIS
SWEET
FLAVOR
IS...
GINGER!



NOW



IT'S NOT
OILY AT
ALL, BUT
NONOILY
FOR...



YEA-
GOOD!



WOW



FLUFFY-
MORE, THE
FLAVOR IS
DEEP!



THE
FLAVORANCE
OF THE
GASH
AND THE
GASH
GASH
GASH
GASH









DELICIOUS!

YUM!



THESE TWO MASH-ROOMS ADD BODY TO THE SOUP AND AT THE SAME TIME, GIVES OFF A WONDERFUL AROMA!

IT'S SHARP! AND SWEET! LIKE MASH-ROOMS!



THIS NOSE OF MINE DETECTED SOMETHING FRESH!



THE SOUP IS ALSO PACKED WITH FLAVOR!

THE SALMON IS SO SOFT IT MELTS ON MY TONGUE.



IT HAS VOLUME AND IS REFRESHING TO EAT!

WHAT A RICH FLAVOR!



WHAT ABOUT THE OMELETTE?



COOKING OMELETTE WITH AVOCADO INSIDE, WHAT AN IDEA!

THIS IS... AVOCADO!



THIS SIDE DISH REALLY MAKES THE MOST OUT OF THE BENTO'S REHEATABLE FEATURE!

MORE THAN ANYTHING, THE TENDI TEAT MAKES IT DELICIOUSLY HEAT!





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Chapter 39 Extra-large Kakiage

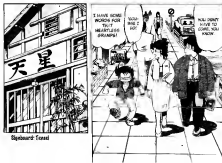






1/28 Min. Restaurant scene (titled scene "Waves Star")







WAT
WAT



IF YOU STAY
HERE, YOU'LL
BRING BAD
LUCK TO MY
RESTAURANT!

GO
HOME!

I WILL NOT
ALLOW A
SECOND BLUNDER
LIKE THAT
TO HAPPEN
IN MY
RESTAURANT!

NOT
IN A
HILLION
YEARS!



IT'S NORMAL
FOR A
RESTAURANT TO
HAVE ONE
OR TWO
RESTAURANTS...

TENSEN-SAN,
AREN'T YOU
GONE A BIT
TOO FAST?



THE
DIFFERENCE
BETWEEN YOUR
RESTAURANT
AND MINE CAN'T
EVEN BE
COMPARED

THIS RESTAURANT IS
WELL-KNOWN ALL
OVER THE COUNTRY
AND THE BEST
TEMPURA
RESTAURANT



NODOD,
YOU SAY,
LADY?

NODOD



I DON'T HAVE
TO LISTEN TO
THE PREACHING
OF AN OWNER
OF A SIMPLE
TOWN!

IN THIS
RESTAURANT,
WE DO
THINGS MY
WAY!



Old Master Tsurio, also called Tempura-don, is the master of a food style with rice and food with dishes cooked with tempura.





WHAT'S
UP WITH
YOU,
TROT?



HEREBY
LEAVED!

WHILE THE
VEGETA-
TILES COME
OF NATURE
AND...

THE
FRESHEST
HIGH-
QUALITY
FISH!

THE
INGREDI-
ENTS ARE
EXTRA-
LARGE
GROWNING
THICK
ROUNDS!

FLATTEN-
ING, THE
COATING
TECHNIQUE
IS
BREATHA-
TAKING!

THE
FLOURED-
POY
TECHNI-
QUE!

THE VEGETABLES
ARE NEED TO
BECOME
CRUNCHY AND
LOOK FLUFFY.

THE
TERRI-
COAT
POY
TECHNI-
QUE!

THE WHITE'S
OILINESS IS
SUPPRESSED AND
THE FRESHNESS
OF THE FISH IS
ENHANCED!

THE
STICK-
POY
TECHNI-
QUE!

IN ORDER TO
ENTRAP THE
TASTINESS OF THE
FRESH FISH, THE
COATING IS MADE
THICK.



WITH ONE
OR TWO
YEARS IS
DEFINITELY
UNPOSSIBLE!

TO LEARN
JUST ONE OF
THOSE
TECHNIQUES...



HMM...

ALL TO LEARN
WITHIN
THREE
MONTHS...
NOTHING
TO BE
DONE...



NOTHING, THE
STICK FRY,
THIN-CUT FRY
AND THE
FLOWER-FRY
TECHNIQUES
CAN'T BE TAUGHT
OVERNIGHT...

NO MATTER
WHICH
RECIPE IT
IS, ALL OF
THEM ARE
FINED TO
PERFECTION TO
BRING OUT THE
BEST POSSIBLE
TASTE!



WHAT KIND
OF TECHNIQUE
WILL YOU
MAKE TO
COMPETE?

ANYWAY, MY
WORKS
CANNOT
EXPERIENCE
HOW
DELICIOUS
THE DISH IS.



AAAAA...

BOOM



THE FLAVOR
IS DELICATE,
NEITHER TOO
SWEET NOR
TOO SPICY

FROM THE WAY
SWEET IS ADDED
WITH A
PERFECT
COMBINATION
OF SALT, SPICE, VINEGAR,
SUGAR AND SOY SAUCE.



ONLY THE
BEST COOKS
KNOW FROM
ALL OVER THE
COUNTRY ARE
CHOSEN TO
MAKE THE DISH.

THE OIL FRY
RECIPE IS A
SECRET OF
TOWNS FOR
A LONG TIME
NOW.





FIRST OFF, I'LL
JUST USE THE
SAME INGRED-
IENTS, AND
TECHNIQUE, AND
EVEN USE THE
SAME OIL TO
RECREATE THE
ORIGINAL

NO-
DUBB'S
DREAM
HAPPEN
IF WE
JUST
TRIAL!







AND EVEN IF I TRIED
TO GET THEM, I'LL
ONLY BE ABLE TO
GET THEM FROM
TERRA'S SUPPLIES,
WHICH WOULD COST
TENS OF THOUSANDS.
WOULDN'T IT?

I DON'T
HAVE
THOUSANDS OF
YEN TO
PLAY JOE
ANY BETTER
THAN I AM.



I CAN'T USE THE
FLOWER POWER
TECHNIQUE! LIKE
TERRA DOES
FOR ITS FRESH
VEGETABLES.

BUT
THAT'S
IMPOSSIBLE.



USING THE
VEGETABLES
AND COOKED
WITH THE
FLOWER POWER
TECHNIQUE, THE
FOODS WON'T BE
EVENT

FURTHERMORE,
THE FISH
AND MEAT
ARE TOO
SMALL, AND
THEY
WON'T BE
ABOUT AS
GOOD.



YES.



YOU WON'T BE
ABLE TO WIN
LIKE THIS,
YOU KNOW.

BUT
TERRA,
YOU
KNOW.



TERRA'S
NOTHING. I
CAN DO
ABOUT
THOSE
TERRA'S.

I'M NO
MATCH IN
FLOWER
TECHNIQUES
OR IN
INGREDIENTS.





I'VE
DECIDED!

ALRIGHT
---!!



...IF I DON'T USE
COMPLICATED
TECHNIQUES,
THERE IS ONE
OTHER WAY



THEN WE'LL
JUST USE
CRUDE
INGREDIENTS
TO BOIL
ABOUT A
VARIETY OF
FLAVORS!

IT HIGH-
QUALITY
INGRE-
DIENTS
ARE DIFFI-
CULT TO
OBTAIN





It's more Kabbage is a mixture of meat and barley, egg, and meat vegetable strips (carrots, tomatoes, etc.) dipped in tempura batter and fried.







THE KARIAGE IS
SO BIG THAT
THE HEAT FROM
THE FIRE CAN'T
GET ALL THE
WAY TO THE
INSIDES!

SO
THAT'S
WHAT
KARIAGE
IS!



NOWWE
WOULD EAT
SOMETHING
THAT STAYS
UP OUT

A LONGER
PIECE THE
POULTRY ONLY
LEAVE THE
OIL SOAKED
WITH OIL



THAT
WOULD
WORK

HAH!
COOKING
THEM
INSIDE AND
THE FRYING
THE
OIL...



THEN WE
CAN'T USE
KARIAGE...

YOU'RE
RIGHT!



KARIAGE
WOULD
STILL BE
SOAKED
WITH OIL

THE COOKING
FOR THE
OIL AND
KARIAGE AND
KARIAGE



FIRST FRY IT USING A
SPRING PLANE TO
MAKE THE OUTSIDE
CRISP. THEN FRY IT
AGAIN WITH A WEAVER
PLANE TO LET THE
INSIDE COOK

THEN FRY IT TWICE,
LIKE YOU
SAID!



TV Bites, it's a hard enough job at a job. The TV program is called *Shochu Koushi* it's on NHK!



Oh No, Taboo is a Japanese custom for eating.





JUST ONE
MORE UNTIL
HE WINS THE
TOP PRIZE!
GOOD LUCK!

RIGHT NOW, IT'S
BUNDO-SAN
WHO'S LEADING
WITH NINE
LAYERS OF
ZABUTON!



I ALWAYS GET
PIRED UP WHEN
IT COMES TO
THINGS LIKE
THIS...

DON'T
WORRY
ABOUT
IT.



YOU'RE
STRESSING
NO MORE
FOR MY
NAME.

IT'S
SORRY
YOU,
CHUN.



ZABUTON
THE HINT
IS
ZABUTON!

THAT'S
IT!

LAYERS
OF
ZABUTON
...

ZABU-
TON
...



I'LL BE
 MAKING
 LAYER AFTER
 LAYER OF IT!

THIS IS
 THE FIRST
 LAYER OF
 THE
 BARBON!



BAR-
 BAR



A BARBON THAT
 CAN WON'T HAVE
 BARBON VILLAINS!
 IT DEFINITELY
 WON'T WIN THE
 MATCH!

WHAT IS THE
 WORLD LIKE
 YOU DUMB,
 FOLLO-CHART?



LAYER OF
 BARBON IT!

THAT'S
AMAZING!
THAT'S RIGHT!

LAYERING
KAKAGE
LIKE
SABUTON...

WITH THIS, THE
KAKAGE WILL BE
LAYERED LIKE
SABUTON, AND
ONE BY ONE, WILL
BE FIRED TO
COMPLETION!

ONCE THE FIRST
LAYER OF
SABUTON IS
COOKED, I'LL
ADD THE SECOND
LAYER RIGHT ON
TOP OF THE
FIRST!



WILL THE HEAT
REALLY REACH
THE INSIDES OF
THE KAKAGE??

BUT WILL
IT REALLY
TURN OUT
DELICIOUS
??



三ツ味子

CHAPTER 40 TARE SAUCE FROM WITHIN



I'LL SHOW YOU
THAT I CAN
MAKE A
TEN-DOO
THAT'S ON PAR
WITH TENSEL'S!

I CAN
MAKE IT
ANY TIME!



YOU GOT
GUTS TO
PICK A
FIGHT WITH
TENSEL.

FLUFFY...
YOU TALK
BIG, BOY.

A TEN-DOO
FOR ME
PLEASE.

TENSEL-
SAN, ARE
YOU NOT?

SORRY, BOY, BUT
A TEN-DOO LIKE
YOU HAS NO
CHANCE OF
WINNING.

FIGHTING TECHNIQUES
AND BARRING OF THE
TENSEL PALACE ARE ONLY
A FEW OF THE SKILLS
NEEDED TO MAKE
THE DREAM.

IT REQUIRES A
GREAT DEAL
OF LEARNING
AND TRAINING.

BUT YOU
CAN'T MAKE
A TEN-DOO
WITH JUST
GUTS AND
YELLING.





LEAVE
IT TO
ME!

IT'LL
BE
FINE!



WILL THIS
MIRACLO
REALLY
ALLOW HEAT
TO REACH THE
INSIDES?

BUT,



THE HEAT CAN
REACH THE
INSIDES AND
IT'LL BE THE
BEST
SUPER-THICK
KABABE EVER!

WITH
THIS



BY DOING
THIS, THE
UPPER-MOST
LAYERS WILL
COOK
COMPLETELY!

RIGHT AT
THE END,
QUICKLY
FLIP THE
LAYERS!



ON THE TOP
OF THE
FOUNDATION,
ADD THE
SECOND
LAYER OF
TERRIBLE!



THEN ADD A
FOURTH
LAYER...



ADD THE
THIRD
LAYER!

THEN, WHILE
WE'RE LAZING
WHEN THE
HEAT HAS
REACHED THE
INSIDES...





THE INSIDES
ARE THICK-
OROUGHLY
COOKED!

...IT'S DELI-
CIOUS!



IF IT
DOESN'T,
THEN I'M
OUT OF
OPTIONS!

THIS
HAS TO
WORK!



I DID
IT?



THE OUTSIDE
AND INSIDES
ARE WELL-BAL-
ANCED IN
TASTE, A
SUPERB PAI-
RING!

ALSO, THE
INSIDES ARE
LIGHT AND
WELL-FRIED.



YOU'LL BE
ABLE TO
STAND A
CHANCE
AGAINST
TENSEI!

WITH THE
SUPER-
LARGE
KARABU.



EVERYTHING
IS COOKED
EVENLY, THE
INGREDIENTS
ARE SCAT-
TERED EVERY-
WHERE, IT
EVEN LOOKS
APPEALING!

LAYERING
LIKE A
CAKESON TO
ALLOW
EACH
LAYER TO
COOK
THROUGH.



THIS IS A
GREAT
IDEA

VERY
BUTLY



NORMALLY, WE USE
KATSUO, KOMBU
AND DASHI, MIXED
WITH SOY SAUCE
AND MIRIN. LASTLY,
ADD SUGAR TO
TASTE.

A
FLAVOR
HAIL...



WE NEED TO FIND A
FLAVOR THAT'S
NOTABLE
HIGH-CHANG!

OHAY, NEXT
TO WORK ON
IS THE TASTE
SAUCE FOR
THE KA-
RAAGE.



I'LL
MAKE A
SPECIAL
SAUCE

LEND MY
TONGUE
TO RE-
WARD THE
RESEARCH-
ERS...



I'M A PRO
WHEN IT
COMES TO
GLAZING BASIC
STATION-
MADE!

IF
TASTING
ALL
IT'LL BE
A CHOC











I DON'T HAVE
ANY OTHER
OPTIONS!

LONGER FRYING
THIS ONLY BURNS
THE TEMPURA
SOGGY.

THE TARE
SAUCE
WOHN'T
REACH THE
INTERIOR.



FRYING IT FOR A
LONGER TIME
ONLY MAKES THE
COATING INTO A
SOGGY MESS!

THE
COATING
IS ALL
SOGGY
NOW!



BUT GETTING IT
TO SPREAD
EVENLY
EVERYWHERE IS
NO DIFFICULT!

SO CLOSE! THE
TARE SAUCE
MATCHES
PERFECTLY
WITH THE
TEMPURA.





FROM THE
START, I
NEVER HAD
ANY TALENT.



YOU-
GAA!
IT'S
ONLY



WHEN I
HEAD BACK
TO MY
ROOMWORK,
I'LL DO
SOMETHING
ELSE.



THERE'S NO
WAY I'M
GIVING UP!



THE FIRST
STEP IS TO
"TRY"





RIGHT?



WE CAN USE THAT METHOD!

THAT'S IT!



GETTING OUTWARDS FROM THE INSIDE...?

FROM THE INSIDE...
GOING OUTWARDS
IT



WHAT DO YOU MEAN FROM THE INSIDE??
HOW WILL YOU PUT TARE SALUCE INSIDE THE TEMPURAI?

EVEN IF YOU MANAGED IT, WHEN YOU PRY IT, IT'LL ALL COME OUT!

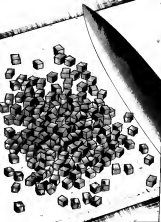


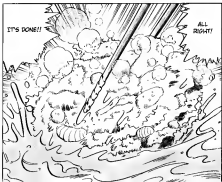
IF WE DO IT FROM THE INSIDE, IT'LL BE GREAT!

SEASONING FROM THE OUTSIDE ISN'T THE ONLY WAY!



WELL WAIT AND SEE!











EXACTLY!

YOU USED
GELATIN TO
TURN THE
SAUCE INTO
JELLY!

I GOT
IT!



WHILE IT WAS
BEING FRIED, THE
HEAT WILL MELT
THE TARE JELLY
AND THE SAUCE
WILL SPREAD
THROUGHOUT THE
KAKIGORI!



I TURNED THE
TARE SAUCE
INTO JELLY
AND MIXED IT
WITH THE
INGREDIENTS!



THE
SUPER-LARGE
KAMMAGE DON
WILL DEFINITELY
HAVE ENOUGH
TARE SAUCE TO
GIVE IT A
WONDERFUL
FLAVOR!

WHAT A FANTASTIC PLAN YOU'VE



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Chapter 41 Cover for Ten-Don













SPLA-
DO BOY



PU
FU
FU



THERE'S NO
WAY YOU'LL
BEAT THE
TECHNIQUE OR
THE TOPPING!

MY TEN-SON
HAS A
FLAVOR
THAT'S BEEN
OUTSTANDING
FOR 50 YEARS.



TO THE
TASTE OF
MY
TEN-SON?

NOW
CLOSE
YOUR EYES
SEE



PUT UP
YOUR
ARM!

ALREADY
BOY, IT'S
NEARLY
TIME!





Ep. How was I Jumbo Ten-son







I SEE
NOW
YOU'RE
NOT ALL
TALK!

VERY
CLEVER,
BOY!



YOUR PLAN
FOR THE
TERRING AND
TASTE SALAD
ISN'T GOOD
ENOUGH!

BUT
THAT'S
NOT
ENOUGH!



WITH THIS, THE
HEAT CAN
REACH THE
INSIDES OF THE
SUPER-SIZED
KAKAGOH!

HE'S ADDING
MORE BUTTER
ON TOP OF
EACH OTHER
TO CREATE
LAYERS!



IT'S
DONE!

A-
RIGHT!



ONE TASTE
FROM THE
COMPONENTS
IS ALL
THAT'S
NEEDED TO
EXPOSE YOU!

THE TRUE
TAN-DOH HAS
SO MUCH
TECHNOLOGY AND
EXPERIENCE
BACKING IT UP!



THAT
TEN-SON
WAS AN
UNBELIEV-
ABLE
FLAME!

AS I
THOUGHT,
YOU'RE
JUST A
NERVE
BOY!



HAHAHA-
HAHAH!

HAHA-
HA...



WHAT?
??



A TEN-SON
WITHOUT A
LID...
THAT'S A
FATAL
MISTAKE!

THERE'S NO WAY
YOU CAN FIT A
LID ON TOP OF
THAT ABSURDLY
THICK KARAGE!



YOUR
TEN-DON IS
NOTHING
BUT AN
IMITATION!

THEY'RE
NOT
DECIDING
THE
FLAVOR OF
TEN-DON!



HEHEHE

HAHA!
WELL
YOU'RE
SHOUTING
ABOUT

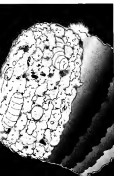
HAHA!
IT



THE STEAM INSIDE
HEATS UP THE
RICE! THE TARE
SAUCE SPREADING!
THE TEMPURA
BECOMES CRISPY!

ON THAT
SMALL
AMOUNT, IT
TAKES FOR
THE DASH TO
REACH THE
CUSTOMERS...

THE TEN-
DON'S
LID JUST
JUST FOR
BRIEF!



I CAN
JUST DO
THIS!

FOR THE
LID







HOW CAN A
LIDLESS
TEN-DON
ACHIEVE
THAT? THE
FLUFFINESS!!



HOW?!



THE PART THAT'S
ACTING AS THE
LID... IT'S
BECAUSE OF ITS
FLATNESS!

THAT'S
IT!



BY NOT
LETTING THE
HEAT ESCAPE,
THE TEN-DON
BECAME
EXTREMELY
TASTY!

WITH THAT
AS A LID,
THE RICE
AND OTHER
INGREDIENTS
ARE ALL
MOIST AND
FLUFFY!



BY DOING
THAT, WE MADE
THAT LAYER
FLAT AND
ABLE TO ACT
AS A LID!

THAT BOY
MADE THE
FIRST LAYER
TOUCH THE
SURFACE OF
THE WOK!



THAT'S
AS GOOD
AS YOU
AND, BOY!



BUT...







THESE
BLACK
CLUSTERS!

IT'S
THANKS
TO



WHAT
ARE
THESE?



HE-
HE-
!!

THEN, WHILE
IT'S BEING
FRIED, THE
TARE INSIDE
WILL MELT
AND SPREAD
ALL OVER!

I ADDED
THEM TO
THE
BATTER!



THIS IS TARE
THAT'S BEEN
SOLIDIFIED
USING
GELATIN!

THIS IS
TARE...



WHO
IS
THIS
BOY?







THERE'S
MINCED
GINGER
ADDED TO
THE
TEMPURA!

IT'S
GINGER!



THE
PINGLING ON
MY TONGUE
AND MY
APPETITE
BEING
STIMULATED...

WHAT
IS
THIS?



THE GINGER, WHICH
IS ADDED TO THE
ABUNDANT VARIETY
OF INGREDIENTS,
INCREASES THE
APPETITE TO CREATE
THE ULTIMATE
TEN-SOFT!

WHAT A
WONDERFUL
MEAL!



IN ITS
SIMPLICITY, THE
VOLUME AND
FRESHNESS
GIVE'S
TERRIFIC!

THE MARIAGE
DON DOBART
REALLY HAVE
AMAZING
INGREDIENTS
BUT...



EACH OF THEM
USED A DIFFERENT
TECHNIQUE TO
FRY AND THE
TASTE IS
WONDERFUL

TEMPURA ALWAYS
LIKES EXTRA-LARGE
THICK FISHING,
MAYBE, SURFING
AND PERILLA
LEAVES...



BOY



ACTUALLY THIS BOY
RIGHT HERE!

THE PERSON WHO HAD
THIS KARAGE DON WAS



LISTEN TO ME!

EVERY-ONE!



三ツ味子

Chapter 42 Chef Grand Prix



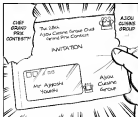


BIG NEWS!

YOU-
LOSE?



Yes



28TH
GRAND
PRIZE
CONTEST

The 28th
All-Japan Culinary Research Group
Grand Prix Contest

INVITATION

Mr. Ayaguchi
Youichi

All-Japan
Culinary
Group



WHO ELSE
HAS BEEN
INVITED?

THIS IS
FABULOUS
NEWS!



YOU'VE
BEEN
SELECTED!

Why are
they
inviting
me?



ON BEHALF OF THE COUNTRY
RESEARCH GROUP, THE BEST
CLUBS HAVE BEEN SELECTED
FROM ALL OVER THE COUNTRY TO
COMPETE IN A COOKING
COMPETITION AT THE END. IT'LL
BECOME THE BEST YOUNG CHEF!

AN ANNUAL
REPUTABLE
PUBLIC
COMPETITION
HAVING CHEF!



THE
DIST-IN-CLARE
OF FRENCH
CLARE AT THE
ALDOU CLARE
PROOF.
SUSPENSE
MOVIE!



WHATT?



KONDA
KADUW

AND
FROM
KYUNDA



SARAI
KAZUMA
FROM
OSAKA!



IT'S A NEW
MOVIE TO
WATCH IN
THE NEW
MOVIE

THE NEW
FRENCH
MOVIE
TO WATCH
IN THE
NEW
MOVIE

THE NEW
FRENCH
MOVIE
TO WATCH
IN THE
NEW
MOVIE

THE NEW
FRENCH
MOVIE
TO WATCH
IN THE
NEW
MOVIE



OTHER THAN MR.
SUSHIMADA, YOU'VE
FOUGHT THE OTHER
TWO BEFORE.
WEREN'T YOU?

WOW!





Sign on building: Alvin Building





YOUR CUTE PROTRUDING TOOTH STILL HASN'T CHANGED AT ALL!

DE-
LAST!

ALL
OKAY!

THIS TIME,
I WON'T
LOSE TO
YA, YA
HEAR ME?
I'M THE
CHAMP!

I SAID IT
BEFORE, A
SECOND
LOSS IS
NOT IN MY
DICTIONARY!



ONLY
ONE
ENOUGH
YOU TWO

ALL
FOR
NOT

I TOLD
YOU,
IT'S A
PANDA!



THE
CITY-
MAYOR'S
BIRTH-
DAY



I OFFICIALLY
OPEN THE
20TH ANNUAL
CLASSIC
BROOD BREAD
POW
CONTEST!

LET'S
AND
ENTER-
ING
YOUR
ALL
FOR
CONTEST



HOWEVER, THIS IS NOT ORDINARY CURRY! IT MUST CONTAIN PRODUCTS OF THE SEA... IN OTHER WORDS, A SEAFOOD CURRY!

THE TASTE IS CURRY!

HOWEVER, THIS IS NOT ORDINARY CURRY! IT MUST CONTAIN PRODUCTS OF THE SEA... IN OTHER WORDS, A SEAFOOD CURRY!

THE TASTE IS CURRY!

I'LL BRING THEM FOR THE FIRST ROUND OF THE CONTEST!

AND NO.

才28



I'LL BRING THEM FOR THE FIRST ROUND OF THE CONTEST!

AND NO.

才28



I'LL BRING THEM FOR THE FIRST ROUND OF THE CONTEST!

AND NO.

才28



YOU'VE JUST BEEN SELECTED FROM THE JUDICIAL PANEL! YOU'VE BEEN CHOSEN BY THE JUDICIAL PANEL!

WHAT'S BEHIND THE FOOD?

YOU'VE JUST BEEN SELECTED FROM THE JUDICIAL PANEL! YOU'VE BEEN CHOSEN BY THE JUDICIAL PANEL!

WHAT'S BEHIND THE FOOD?

WO-NOWED ABOUT?

CAN I ASK THAT WO-NOWED MAN SOMETHING?

WO-NOWED ABOUT?

CAN I ASK THAT WO-NOWED MAN SOMETHING?

THE THEME FOR THE SECOND ROUND WILL BE ANNOUNCED AT THE END OF THE FIRST ROUND!

THE CONTEST WILL TAKE PLACE IN FIVE DAYS HERE AT THE GARDEN THEATRE!

THE THEME FOR THE SECOND ROUND WILL BE ANNOUNCED AT THE END OF THE FIRST ROUND!

THE CONTEST WILL TAKE PLACE IN FIVE DAYS HERE AT THE GARDEN THEATRE!



GOL. THERE WON'T BE ANY MORE BRINCOLLOLA, I HOPE.

GANDY: YOU PUNY LIMP!

GOL. THERE WON'T BE ANY MORE BRINCOLLOLA, I HOPE.

GANDY: YOU PUNY LIMP!



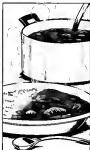
A
COMING
SUDDETH
DEATH
MAYDAY

THE LOBBY WILL
NOT BE ABLE TO
COMPLETE IN THE
NEXT ROUND,
THIS IS THE DEAN
HOLLY



THE ASIAN AND HAWAIIAN ARE DIFFERENT SPICES AT DINNER









WHAT SHOULD I DO?!

IF I DON'T BOIL IT, THE URAMI FLAVOR WON'T BE BRILLIANT OUT

IF I BOIL IT TO BRING OUT THE FLAVOR, THE MEAT WILL TIGHTEN



I CAN'T DO IT LIKE THIS!

DAM-
MIT
ALL!



I HAVEN'T FOUND A WAY TO BRING OUT THE SEAFOOD URAMI FLAVOR!

I'VE GOT ALL THE FISH RECIPE-
BOOKS HERE BUT...



TO THE FISH
RECIPE-
BOOKS!



THAT'S WHY THERE HAS TO BE SEAFOOD TO GET THAT URAMI FLAVOR IN THE ROAST!

THE KEY POINT OF SEAFOOD CURRY IS THAT THE ROAST SHOULD HAVE THE URAMI FLAVOR OF SEAFOOD



WHERE
ARE
YOU
GOING
TO?

POSS-
IBLY!



AL-
RIGHT









OHAYO!

THAT'S THE MOST DELICIOUS PART

OPEN UP THE JIGGS LEFT INSIDE TOO!



IT'S STILL...

YOU ARE SO FAST!



I'VE

FOUND

OH I HAVE THESE TURMAN SHELLS!



HOW ABOUT THEM?

OH, GREAT!



THIS IS IT!

I GOT IT!



THE DELICIOUS JIGGS LEFT BEHIND AFTER EATING THE MEAT

THE JIGGS LEFT IN THE TURMAN SHELL...





NOPE!



ARE YOU
GOING TO
ADD THE
MEAT TO
THE SOUP?

NO!
PUTTING
THE
PIECE
FROM
THE
POKE



WHAT ARE
YOU
GOING TO
DO WITH
SO MANY?

COMING BACK
HOME FULL OF
A GARDEN
WITH A
BAGFUL OF
TUNING
BELL



I'LL USE THEM
LIKE OFFAL
AND PUT THEM
INTO THE
POOK!

THESE
FEET



WHAT
DID YOU
SAY?

RIGHT?



THIS IS THE
PERFECT
SEAFOOD
CURRY!



THAT
KIND OF
CURRY
WOULDN'T
BE
EDIBLE!

IF YOU DO
THAT, THE
SOUP WILL
BECOME
BITTER AND
CLOUDY...



THE FEET
OF THESE
"LORDS"
SHELLS WILL
PERFECT THE
BODY OF
THE SOUP

THAT'S
NOT
TRUE!



TRY
IT?

OHAYO,
ALREADY!





HE-
HE!



THE SPICES
WAS
TOTALY
REMOVED
TAST
BETTERMAN!

ALSO, ADDING
ONION, WOULD
USUALLY
BRING A
BITTER TASTE
AND MAKE
IT UNPLEA-
SANT, BUT



THE AROMA OF
THE SEA WAS
PERMEATED
THROUGHOUT
THE CUSPY
ROCK!

IT'S
DELI-
CIOUS!



THEN I
STRAINED THE
MIXTURE AND
MADE A POKU
WITH THE
AROMA AND
BODY OF
THE MEAT

I MIX THE
ONION AND
CUSPY POWDER
INTO SOME
WATER AND
BOILED IT
LIGHTLY.



IT'S TIME FOR
ANOTHER
VISIT TO THE
FISH MARKET!

NOW THAT
I'VE MADE
THE POKU,
IT'S TIME FOR
THE MAIN
INGREDIENTS!

329-味子

Chapter 43 Squid Curry





THE ROLLS
IS COMPLETE!

WITH
SALAD

ADDING THE
FEET OF
THE
TUSCAN
BUTTER TO
THE CURRY
ROAST...

WILL BRING
OUT THE
SAVORINESS
OF THE
FLAVOR OF
THE SEAF

Location: Central Wholesale Market



中央卸売市場

AND TRY
TO PICK
THEM OUT
MYSELF.

ALSOBUT
I'LL HEAD
BACK TO
THE FISH
MARKET.

IS TO
CHOOSE
THE
THINGS
TO GO
INTO THE
CURRY!

ALL
THINGS
LEFT



L/N Note: Apart from the Japanese names for the species of clam *Rissoicula philippinensis*.





HE'S PROBABLY PLANNING TO HAVE A BELL-UPON CLIPPY

I SEE. KONGOU-SAN GOT A LOT OF TYPES OF SUSHI-LP1504



HOW

YOU ALRIGHT, MISTER? CAN YOU CARRY-FOOD?



OH, AND- THIS ONE

Spaced out to his, Reminded

Blissed in the background / Urban stuff



WARRIOR

WE BELIEVE THAT TWO FIGHT BILLS THE BEST OF WHAT HOUSE LOOKING FOR

WE'VE SEARCHED IN THE OTHER MARCHETS, AND

1/6 Arts, Friday-eyed snapper (they're upland)



THESE ONES THAT ARE ALL LINED UP!

GIVE ME ALL THE KNOWLEDGE

THIS PLACE REALLY IS THE BEST!

THE COLOR, LIGHTER, SQUARE AND SPONGE-HEADS ARE ALL FREE.



IT'S BUNCH- WAGA- SAN THIS TIME!







IF I DON'T USE
SOMETHING
ORIGINAL AND
SURPRISING, I
WON'T STAND A
CHANCE AT
WINNING!

KOROSHI-SAYS
LIVING SHELLFISH
SURVIVORS-SAYS
GROSS! WHITE FISH
AND WHITE KILLING
IS USING OTHER
LOBSTERS!



WHAT KIND
OF CURRY
COULD
HE BE
IMAGINING?

BUT SPRY
LOBSTER
ISN'T A
REGULAR
INGREDIENT IN
CURRY?

HE'S
GONNA
USE
SPRY
LOBSTER
IN HIS
CURRY!



HEH

NOT ONLY
WILL
YOU BE
FRAUD!



OTHER THAN
SHELLFISH, FISH
AND FRAMES- IS
THESE GOTTING
YOU DECOMPOSE
TASTE?

SH-
OTHER?



A CURRY MADE
WITH THIS WILL
DEFINITELY
STAND OUT!

YET YOU
WON'T GET
SUCH QUALITY
EGGS
ANYWHERE
ELSE!



SQUID,
HUNT!



THEY'RE HUGE,
THEIR FLESH IS
SPRINGY, IT'S
OUR BEST
PRODUCT!

WHAT
YOU
WANT IS
SQUID
THEY!



FIFTY IT
IS!

MASTER,
ONLY AN
FIFTY
SQUID!









IT'S
SOMETHING
THAT CAN'T
BE HELPED

BUT
THERE'S
NOTHING
YOU CAN
DO ABOUT
IT, RIGHT?



DOESN'T
HAVE THE
FLAVOR OF
THE SEA,
YOU SAID?

THE
SEA...



BUT IF YOU
DID THAT,
YOU'D GET
SOMETHING
JUNK TO
VATSEBY
PORRIDGE.

THE ONLY WAY
YOU COULD GET
THE FLAVOR OF
THE SEA INTO
THE RICE IS IF
YOU STEAMED
THE RICE IN
THE BOAT.



I CAN'T CALL
THIS RICE
PART OF
SEAFOOD
CURRY!

THE RICE
DOESN'T
HAVE THE
FLAVOR OF
THE SEA
AT ALL!



THAT'S THE
ESSENCE OF
A SEAFOOD
CURRY!

I NEED THE
RICE TO BE
FLOODED WITH
THE SCENT
OF THE
SEAFOOD
SOMEHOW!



BUT IT'S
NECESSARY
FOR THE
RICE TO
HAVE THAT
FLAVOR!

RIGHT,
THERE'S
NO WAY
I'M
STEAMING
RICE IN
THAT WAY



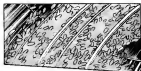
MUCH
LESS
EVEN
EAT IT.

NOBODY
WOULD
THINK THAT
THAT'S
DELICIOUS,

















THE RICE ITSELF
IS SUPERBLY
PACKED WITH
THE UMAMI
FLAVOR OF THE
SEA!

THE UMAMI
FROM THE
GOLD HAS
PERFECTLY
DIFFUSED
THROUGH
THE RICE!





THE SOUP,
SOUP AND
RICE HAVE
COMBINED
AND...



229 味子

Chapter 44 My Rival's Curry is...!?





THE FIRST
ROUND OF THE
AJIAN CUISINE
GROUP GRAND
PRIZ
CONTEST!

WE WILL
NOW
BEGIN



ONE OF THESE
FOUR CLIPS
WILL BE
ELIMINATED IN
THIS FIRST
ROUND!



THE THEME
OF THE PRIZ
IS SEAFOOD
CURRY!

PLEASE
PROCEED
TO YOUR
COOKING
STATIONS!

I WISH ALL
THE CONTEST-
STANTS
GOOD LUCK!



THE MATCH WILL
END AT EXACTLY
TWELVE O'CLOCK.
AT THAT TIME,
THE JUDGES WILL
JUDGE THE
DISHES!



THE TIME
LEFT IS
TWO
HOURS!



ALAS, YOUR SKILLS HAVE BECOME DUSTY AFTER LONG PERIODS OF IDLENESS.



SENSEI, IF YOU WERE STILL IN YOUR PRIME!



WHA! I HEARD THAT YOU'RE IN CHARGE OF THE FRENCH CUISINE WITHIN THE ALDO GROUP!



SENSEI!

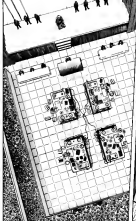


I'M GOING TO GET YOU BACK FOR DEFEATING ME LAST TIME!



YOU-SAY!





I DON'T
EVEN
NEED TWO
HOURS.

THE
INGREDIENTS
FOR MY
DRINK WERE
ASSEMBLED
SO NICELY.



IS WHO'S
GONNA BE
ELIMINATED
FIRST.

IN FACT,
WHEN I'M
INTERESTED IN



MY
PREPARA-
TIONS ARE
ALL DONE!

HOT



99%



HE'S
SUPER-GILLED
IN MEAT DISHES,
BUT HOW WILL
THAT HELP HIM
MAKE A
SEAFOOD
CURRY?

HE'S THE BOY WHO
CLASHED WITH AJOH
AND WAS KICKED OUT
OF THE COMPANY. HE
WAS KNOWN AS THE
FORGOTTEN DISHER
WHEN IT CAME TO
MEAT DISHES.



KONISHI
KAZUHI!

FIGHT
IS



HE HAS
LOTS OF
KINDS OF
SEAFOOD
ON DISPLAY

HO...



I'M
EXPECTING
IT'LL SMELL
AWESOME

JUST BY LOOKING AT
THE COLOUR OF HIS
BROTH AND SMELLING
THE AROMA, I CAN
TELL HE'S USED A
CAREFULLY
MEASURED SPICE
BLEND



IN OTHER
WORDS,
A SUPER
TRADITIONAL
SEAFOOD
CURRY!

THE HIGH
VARIETY OF
SEAFOOD
INGREDIENTS
WILL BRING OFF
THE MASTER
SCENT OF THE
SEASIDE



THIS
DISH'S
NOT BAD
AT ALL...



EVEN THOUGH HE'S
FROM A DIFFERENT
FIELD OF COOKING,
HE'S STILL
SOMEONE TO LOOK
OUT FOR IN THIS
MATCH





11. Note: "Heat" is the Kansai dialect equivalent of "eat", which is a polite formula used for a stranger or acquaintance.



HE BLENDER
DEGLOATED
COCONUT AND
CONDENSER IN A
MERECE TO MAKE
COCONUT MILK

THAT'S
COCONUT
MILK?









IS THAT
YER
CURRY??



THE WEIRD
ONE
IS YER
POLAROID!



IS THERE
SOMETHING
WEIRD ON
ME?

WHA??



WE DON'T HAVE
ANY STRATEGY
FOR YER BOUL
AT ALL!!

YER
INGREDIENT
IS JUST
ONE SQUID!!



WHA???

IS THAT
YERST IF
WAST

WAST



YER TAKING
COOKING
TOO LIGHTLY,
ABENT 'CAUSE

AND
YE SAY
YOU'LL
BEAT ME?





WHA-



YA NEED
GLASSES
THEN!

HEH?



SENPAI
BROCKING-
SUN SAID THAT
COOKING WAS
JUST ABOUT
MOVEMENT!

OH-
HAT?



THE FLESH
WILL MELT
IN THE
JUDGING
ACIDUS

IT'S ON A
WHOLE
HIGHER
LEVEL TO
YER SOUL?



YOU WON'T WIN
THIS ROUND
WITH JUST A
SPINY LOBSTER

YOUR
CURRY
SOUL
DOESN'T
LOOK ANY
DIFFERENT



WHAT IS
HE DOING IN
HIS CURRY?
THAT'S
DIFFERENT!

WHERE
IS THE
PLANT?



WHAT IS
IT?

WHA??



MEANS THAT
IT'S YOU WHO
SHOULD BE
WORRYING
ABOUT LOSING
THIS FIGHT
ROUND!

THE FACT
THAT I
CAN'T SEE
MY PLAN





THERE
WAS!
AUNT!

THERE
SHOULD
BE RICE
AS WELL,
DUT



YOU
REMOVED
THE BRAINS
OF THE
LOBSTER!!

THE SPINY
LOBSTER...



YOU ADDED THE
BRAIN AND RICE
INTO THE BOWL TO
BRING OUT THE
SEAFOOD BRAIN
FLAVOR, DIDNT
YOU?

YOU
ADDED
THEM TO
THE BOWL?



WHAT DID
YOU DO
WITH
THEM?

WHAT?



THE MATCH
BEGINS
NOW,
KIDNAP!

BUT I
DON'T
LOSE!



THE SUBTLE
SWEETNESS OF THE
LOBSTER COULDED
WITH THE GRAM
FLAVOR WILL
DELIGHT THE
JUDGES' TASTEBUDS!

THEY'LL LOVE
BODY AND THE
AROMA OF THE
SEA TO THE
BONE!



YES
GOOD,
BROTHER
TART!

COR-
RECT!



YOU
REALLY
ARE A
FACON!



I'LL WIN NO
MATTER
WHAT PLAN
YOU HAVE,
TOUCH!

MY
CURRY'S
THE BEST!



YOU'LL
ALSO
NEED TO
PREPARE
A SALAD
WITH JELLY!

THIS IS
THE TIME
TO THINK
ABOUT
PLAYING
UP YOUR
CURRY!



TARTY
MINUTES
LEFT!

YOU
NOW
HAVE





WHAT'S
WRONG,
YOUCH? WHY
AREN'T YOU
CHOPPING UP
YOUR
SALAD?



WHAT
IS HE
SAYING?



WITHOUT THE
SALAD, THE
JUDGES WILL
DEFINITELY
MARK YOU
DOWN!

EVEN IF
YOUR SALAD
CLERY IS
DELICIOUSLY
PREPARED,
THE SALAD IS
AN INTEGRAL
PART OF THE
DISH!

FL "salad" is a childish way to say "sauce", which is an informal French word for a table-top sauce.



WHAT
IS



MY SALAD IS ALL
READY! I JUST
HAVE TO WASH
WITH WATER AND
STRAIN IT!

DON'T
WORRY,
MARS-
OCOMAN!





1A. Red algae - *Monostroma purpuraceum*

1B. shredded seaweed

1C. Brown seaweed



IT'S A
WHOLE
KINMISO!

MOASH!

KINMISO
COCONUT
CURRY!

SHACHINARA
MOTOMURA!

IT'S THE
FIRST TIME
I'VE BEEN
IT!

THIS
KIND OF
CURRY

SHELLFISH
CURRY
WITH
BUTTERED
RICE!

KONISHI
KADUKA!

IF THAT'S NOT
LEaving THE
"SECURITY OF
THE MEAT", I
DON'T KNOW
WHAT IS!

THAT
CURRY'S
PACKED
WITH
SHELLFISH!



SUCH AN
EXTRA-
VAGANT
CURRY!

A WHOLE
LOBSTER!

THIS IS SPRY
LOBSTER
CURRY!

SARU
KAZUMA!



CURRY-
STUFFED
SQUID!

ALTYOUGH
YOUGH!





あなたは、この本を読んで、どのような感想をおもちになりましたか。

このほかに、「講談社コミックス」の中で、どんな本を読まれましたか。

このつぎには、どんな作家の、どんなまんがを読みたいとお考えですか。

コミックス編集の参考にさせていただきますたいと思います。「読後の感想」と合わせて、左記のところあてにお知らせください。

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寺沢大介 一九八七年

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